



Phase 1 - Consultation will discuss certifications...Organic, Kosher, Non GMO etc. Discuss the Beverages considered in the project. Transfer recipes, and concepts. Plan packaging, bottle and processing

Phase 2 - Production of base that will be used in RTD. Brew different roasts (medium, dark and darker for example) bases. Samples will be produced with RO water. Samples will be flash pasteurized with pH adjustment for stability if desired. 6 RTD plastic bottles of each base will be forwarded.

Phase 3 - Different SKU's prepared with brewed grain blend picked from Phase 2. Each SKU will have an A and B version. 6 RTD plastic bottles of each SKU will be forwarded, two versions each.

Phase 4 - Production of 2nd round of RTD samples from customer feedback. Second round of samples produced based on customer's feedback from Phase 3. 12 RTD plastic bottles of each SKU will be forwarded

Phase 5 - Production of 3rd round of RTD samples from customer feedback. Third round of samples produced based on customer's feedback from Phase 4. 12 RTD plastic bottles of each SKU will be forwarded.

Phase 6 - Quality Assurance:

1. Run micros on all formulas and assure stability.
2. Produce nutritional panel for products ☐ Produce ingredient statement for products
3. Provide template for label designed by the customer
4. Help with certifications (organic and kosher)

Phase 7 - Focus Group/Product Evaluation:

1. 60 16-oz bottles (that can be hot filled to 180) will be produced of each of the approved SKU's
2. The sample RTD bottles will be an extremely close representation of a full production run.
3. Customer will provide and apply labels

Phase 8 - Provide Recipes and sources of all approved and developed beverages

Phase 9 - Produce bottles of all beverages. Produce 144 RTD of each of the RTD beverages. Customer will provide and apply labels. RTD's will emulate full production run

Waco Bottling will provide the customer with recipes and sources for all approved and developed beverages that Waco Bottling attained during the developmental period. Waco Bottling will not be conveying brewing processes or brewing procedures other than brew times and temperatures. Our brewing process has taken 55 years to develop and is exclusively owned by Waco Bottling

Phase 10- Transition from bench top approved recipes for full production. Initial RTD run will be full-day production run. Run costs are a separate price.